

PINOT GRIGIO 2020



VINEYARD & VINTAGE

This year's Pinot Grigio was harvested by hand in the beautiful Edna Valley, in the Central Coast of California. Just five miles from the ocean, this area benefits from cool, maritime breezes from the coast, and warm, sweeping valleys that collect heat and sunshine, allowing for one of the longest growing seasons in the state. This is especially good for our Pinot Grigio, as that extra hang-time on the vine gives the grapes the ability to develop even more flavor and distinctive tasting notes.

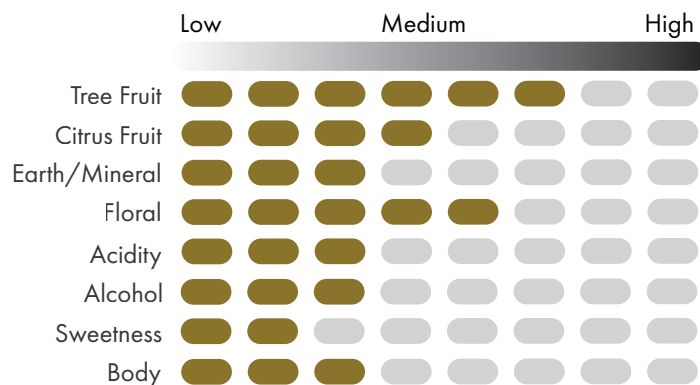
We gently press whole clusters for juice extraction, with our Winemaker taking special precautions not to extract any color out of the pink-ish tinted grape skins. A cold, slow fermentation process encouraged to help preserve aroma and flavor compounds. We also chose a delicate, Burgundian yeast to help the varietal display its fruit-forward style, giving us that beloved, classic California-style Pinot Grigio.

REGION & VARIETAL COMPOSITION



TASTING & PAIRINGS

Our 2020 vintage is a soft, pale wine with fresh notes of tropical fruit, and mild acidity. Fields of fresh, green grass and newly bloomed white flowers fill the nose with a clean, herbaceous aroma. Scents of apple skin and crisp pear also hint at what's to come. The mouthfeel is soft and supple, and soon we are flooded with flavors of honeydew melon, Asian pear, baked apple, and Meyer lemon. With a clean and dry finish, this wine is perfect for pairing with a light lunch or by itself for summertime sipping.



Pair this soft, summery wine with prosciutto-wrapped melon, spicy pineapple fried rice, fresh sushi, or a light salad with feta cheese.